



# CORN ON THE COB WITH HERB OIL



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**SERVES: 4**

## INGREDIENTS

2 packs (of 2) Corn on the cob • 80ml Extra virgin olive oil (Joia do Sul) • 1 Sprig fresh rosemary • 1 Bay leaf • 5 Mill twists of black peppercorns

## METHOD

Warm the olive oil (being careful not to boil) with the crushed black peppercorns, rosemary and bay leaf • Blend and leave to infuse for at least 15 minutes • Cook the corn for 10 minutes in boiling salted water • Serve with the strained oil on the side to drizzle

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